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RECIPE
4 of 5

Ossobuco

MAKES 4 SERVINGS

- 6 Veal shanks
- 1 Medium onion, chopped
- 1 Bay leaf
- 4 Tablespoons butter
- 1 Teaspoon grated lemon rind
- 1/4 Cup flour
- 1 Teaspoon sugar
- 2 Tablespoons grated Romano cheese
- 3 Tablespoons olive oil
- 1 Cup chicken broth
- 1 Cup chopped celery and carrots
- 1 Can whole tomatoes
- 1 Can tomato sauce
- 1/4 Teaspoon black pepper, thyme, oregano, garlic powder, basil
- 1 Cup red wine

EXCEPTIONAL WINES
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Practical and delicious, this crowd pleasing dish is best served with risotto...



- 1 Sauté onion, celery, carrots, onion and bay leaf in butter for five minutes. Stir in lemon rind. Remove from heat and set aside.
- 2 Combine flour with salt and pepper. Roll meat in flour and shake off excess. Brown meat on both sides in olive oil.
- 3 Place in Dutch oven with tight fitting lid, over medium heat. Add tomatoes, sauces, wine, broth and seasonings. Add sugar and cheese. Add shanks and cook covered on low heat for about 1 hour.

TIP: ENJOY DOWN UNDER RED WINE WITH GRILLED PRIME STEAKS OR RIBOLLITA.

... and a glass of Down Under red wine.



The unique red rich fruit flavours are topped with aromas of redcurrants, chokeberry, with hints of sour cherry and cherry. Dried fruit notes are present in the nose and you can taste dried prunes or figs. This red includes GenuWine Dried Cabernet-Merlot Grape Skins.
OAK 3 BODY 4 SWEETNESS 0

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All recipes provided by cooks.com and foodnetwork.ca. Please enjoy responsibly.

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